

**Baking and Pastry Goods**  
*Occupational Category*  
**Recipe Sheet**

<b>Menu Item</b>	<b>Chocolate Chip Scones</b>
<b>Number of Portions</b>	<b>4</b>
<b>Portion Size</b>	
<b>Cooking Method</b>	<b>Bake</b>
<b>Temperature</b>	<b>400 degrees F</b>
<b>Recipe Source</b>	

**Ingredients:**

<b>Item</b>	<b>Amount</b>
<b>All purpose flour</b>	<b>¾ cup + 2 Tablespoons</b>
<b>Granulated Sugar</b>	<b>1 ½ Tablespoons</b>
<b>Baking Powder</b>	<b>1 ¼ teaspoons</b>
<b>Salt</b>	<b>¼ teaspoon</b>
<b>Butter, Firm</b>	<b>3 Tablespoons</b>
<b>Egg</b>	<b>1 large, beaten</b>
<b>Vanilla</b>	<b>¼ teaspoon</b>
<b>Heavy Whipping Cream</b>	<b>2-4 Tablespoons</b>
<b>Miniature semisweet chocolate chips</b>	<b>¼ cup</b>
<b>Granulated sugar for decorating</b>	

**Procedure:**

1. Heat oven to 400 degrees F.
2. In medium mixing bowl, mix flour, sugar, baking powder and salt. Cut in butter using pastry blender until mixture looks like fine crumbs. Stir in egg, vanilla, vanilla and chocolate chips and just enough of whipping cream so dough leaves side of bowl.
3. Place dough on lightly floured surface, gently roll in flour to coat. Knead lightly 10 times. On ungreased cookie sheet, roll or pat dough into 8 inch circle. Cut into 4 wedges with sharp knife that has been dipped in flour, but do not separate wedges. Brush with additional whipping cream, sprinkle with sugar crystals.
4. Bake 14-16 minutes or until light golden brown. Immediately remove from cookie sheet; carefully separate wedges. Serve warm.